

DT01 Rec'd PCT/PTC 07 FEB 2005

AMENDMENTS TO THE CLAIMS

1. (original): A food product which has a coating of a powder comprising an antifungal compound, wherein the powder provides a mould-like appearance.

2. (currently amended): A food product which has a coating of a powder comprising an antifungal compound, wherein the coating comprises $0.005 - 10\text{g/dm}^2$; preferably $0.01 - 7\text{g/dm}^2$ of powder on the surface area of the food product.

3. (currently amended): The food product ~~according to claim 1 or 2~~ of claim 1, wherein the food product is a cheese or sausage.

4. (currently amended): The food product ~~according to anyone of claims 1 to 3~~ of claim 1, wherein the powder comprises flour or starch.

5. (currently amended): The food product ~~according to anyone of claims 1 to 4~~ of claim 1, wherein the antifungal compound is a polyene fungicide.

6. (currently amended): The food product ~~according to~~ of claim 5, wherein the polyene fungicide is natamycin.

7. (currently amended): The food product ~~according to~~ of claim 6, wherein the coating provides $0.005 - 10\text{ mg}$ of natamycin per dm^2 of surface area of the food product.

8. (currently amended): The food product ~~according to anyone of claims 1 to 7~~ of claim 1, wherein the food product can be stored for 60 days at 12°C in open air conditions with no visible mould growth on the coating.

9. (original): A method for coating a food product which comprises adding a dry powder to the surface area of a food product, wherein the dry powder comprises an antifungal compound.

10. (currently amended): ~~A method according to~~ The method of claim 9 whereby 0.005 - 10 g/dm² of dry powder is added per dm² of surface area of the food product.

11. (currently amended): ~~A method according to~~ The method of claim 9 ~~[[or 10]]~~ whereby dry powder is added to provide a mould-like appearance.

12. (canceled):

13. (new): The food product of claim 2 wherein the coating comprises 0.01 – 7g/dm² of powder.